



Spiced Date Cookies

Cook's note: To make date paste, soak 15 pitted California dates (about 300g/10.5oz) in 1/2 cup hot water for 10 minutes. Then whizz up in a food processor. It will initially form a chunky, dark brown paste. Scrape down the sides of the bowl, then process for another 2 minutes or so, until you get a smooth, creamy light brown paste that resembles buttercream! Scrape into an airtight container and store in the fridge for up to a month. Makes about 1 1/2 cups. Head over to datesaregreat.com for more date tips, tricks, and recipes!

Ingredients

2 cups all purpose flour
2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground ginger
1/2 teaspoon ground cloves
1/4 teaspoon ground allspice
1/4 teaspoon ground cardamom
1/4 teaspoon freshly ground black pepper
1/2 teaspoon (rounded) kosher salt (Diamond Crystal)
8 tablespoons/1 stick unsalted butter, melted
6 tablespoons date paste (see cook's note above)
1/4 cup white granulated sugar (plus extra for rolling)
1/4 cup molasses
1 whole egg
1 teaspoon vanilla extract

Directions

- 1) Preheat oven to 375 degrees Fahrenheit.
- 2) Whisk flour, baking soda, spices and salt together in a small bowl. In a larger bowl, whisk butter, date paste, 1/4 cup white sugar, molasses, egg and vanilla extract until smooth.
- 3) Tip dry ingredients into the wet and stir together with a spatula until just combined. Don't over-mix or you'll end up with a tough, dry cookie! Pop the cookie dough into your fridge for 20 minutes, to firm up the dough and allow it to rest.
- 4) Meanwhile, pour extra white sugar into a little bowl. Line a baking sheet with parchment paper or a silicone mat.
- 5) Using a measuring spoon, scoop out 1 1/2 tablespoons of dough. Roll it between your palms to form a smooth ball. Gently press between your palms to form 2-inch disc, then place in the sugar. Flip, ensuring both sides are evenly coated. Place on the baking sheet. Repeat with remaining dough, leaving about 2 inches between cookie balls. You'll need a couple of baking sheets!
- 6) Bake 8-10 minutes, rotating the baking sheet halfway through. Cookies are done with the outsides are firm, but the puffy centers are still quite tender.
- 7) Set baking sheet on wire rack to cool for 5 minutes. Remove cookies from the sheet to cool completely on the wire rack.